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Application No.: 09/963,513 Docket No.: 22135-00013-US

## AMENDMENTS TO THE CLAIMS

1. (Currently amended) A shirred seamless, tubular concertina casing suitable for foodstuffs comprising:

an inner cavity,

two ends, one of which is tied off, wherein the tied-off end of the concertina is turned inward into the inner cavity, such that the tied-off end includes a closure placed on a turned-in section of said concertina, such that when said casing is filled, said concertina is turned inside out and said closure is on the outside thereof; and

an outer surface provided with a coating or impregnation comprising a food additive, wherein said additive imparts a color, an odor, an aroma, and/or a flavor to said casing so as to enable even transfer of said additive to said foodstuffs, and further wherein the concerting casing is based upon thermoplastic starches of mixtures containing thermoplastic starches and other natural or synthetic polymers, and the concerting casing is single- or multilayer.

- 2. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the turned-in part of the tied-off end of the casing extends over approximately an entire length of the concertina.
- 3. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the coating or impregnation that is provided on the outer surface further comprises at least one binding agent.
- 4. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the food additive comprises a natural liquid smoke, a neutral liquid smoke, or an alkali liquid smoke and/or powdered smoke.

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5. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the coating comprises a cross-linking agent.

- 6. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the coating comprises a material that is capable of reducing the water solubility of the coating.
- 7. (Currently amended) A shirred concertina casing in accordance with Claim 1, characterized in that wherein the coating comprises a polyvinyl pyrrolidone and/or a copolymer containing vinylpyrrolidone units.
- 8. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein a fill ring is positioned inside the turned-in portion of the casing.
- 9. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the concertina casing is enclosed in outer packaging.
- 10. (Previously presented) A shirred concertina casing in accordance with Claim 1, wherein the concertina casing further comprises fiber-reinforced, regenerated cellulose.
- 11. (canceled)
- 12. (canceled)
- 13. (Previously presented) A shirred concertina casing in accordance with claim 1, wherein said casing is designed to be soak- free.
- 14. (Previously presented) A shirred concertina casing in accordance with claim 3, wherein the binding agent comprises a polysaccharide or a derivative thereof, a protein or a derivative thereof, or a mixture of a polysaccharide and a protein.

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- 15. (Previously presented) A shirred concertina casing in accordance with Claim 5, wherein the cross-linking agent comprises a long-chain dienal, tannin, caramel, and/or linseed oil.
- 16. (Currently amended) A shirred concertina casing in accordance with Claim  $\underline{1}$  [[12]], wherein said synthetic materials comprising [[e]] polyamides and/or polyolefins.
- 17. (Previously presented) A food product comprising a casing according to Claim 1.
- 18. (Previously presented) A concertina casing of Claim 1, that has been filled with an edible material.
- 19. (Previously presented) A method for producing an edible material comprising: placing a shirred concertina casing of Claim 1 on a filling apparatus, and filling said casing with edible material.